

Automation improves food safety on labor-saving production lines

Detail Introduction :

After the outbreak, the frozen food retail market has seen a significant increase in sales and is expected to remain high.

Food safety has become more important. Customers' new demands require production companies to use production lines that operate "hands-free."

"It's understandable because the convenience of frozen food is unparalleled; people are currently being encouraged to stay at home; they can order what they need and then defrost when they want to eat. Retail volume is expected to grow, and processors in northern Europe are already discussing investing in new individual quick freezing (IQF) lines in the next quarter. "

With uninterrupted use of the cold chain and modern equipment, the quality of the frozen product will be close to that of the fresh product (you can never compete with the product picked directly from the vegetable garden, but often with the product purchased in the fresh market, as they usually have a one- or several-day shipping time). Outside of the season, consumers can only choose frozen products.

The winner when it comes to food safety is frozen food.

Blanch green vegetables, many fruits, and raw seafood completely or in hot water to kill bacteria on the surface of these products. After heat treatment, these products are rapidly cooled to preserve the texture and color of the product.

Almost any product can be randomly fed into the line and dispersed with a vibrator or sink or a paver for finished products. This also means that the production line can save a lot of the workforce. A complete production line requires only 2-3 operators.

The OctoFrost IQF line offers new and challenging business opportunities for food safety. These lines are specially designed to be "hands-free" after heat treatment.